



## Our selection of Jeeper Champagne by the glass and bottle

	10 cl	20 cl	75 cl
R400D Jeeper Brut 1er Cru	22	42	95
R395D Jeeper Grand Brut Rosé	29	55	120
R393D Jeeper Grand Blanc de Blanc Extra Brut	49	95	245
R396D Jeeper Grand Blanc de Noir Brut			105
R399D Jeeper Brut Cuvée - In Love -			100
R394D Jeeper Brut Grande Réserve			115
R397D Jeeper Naturelle Extra Brut			150
R398D Jeeper Grand Cru Brut			270



	15 gr	30 gr
Origin	49	90
Ocietre	55	95
Beluga		300

## Our tastings served all day

**Marie-Antoinette** 90€/per duo

2 glasses of champagne (10 cl) de Jeeper Brut 1er Cru  
& 15 gr of Sturia Origin Caviar or 1 Plate of Foie Gras

**Henri IV** 39€/pers

3 glasses of wine (5cl) Charcuterie and/or cheeses or Mezze

**Louis XIII** 59€/pers

3 glasses of prestigious wine (5cl) Charcuterie and/or cheeses or Mezze

**Le Dauphin** 25€/pers

1 glass of wine (12.5 cl) or 1 pint of Galia blonde (50cl)  
Charcuterie and/or cheeses or Spreads

Price service included 15% excluding tax Any alcoholic drink must be accompanied by a meal

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	25cl	50cl
<b>Virgin Cocktails</b>		
<b>Sweet Petite</b>	10	19
Strawberry and Guava Nectar, Violet Syrup		
<b>L'Apprentie</b>	10	19
Pineapple Juice, Passion Fruit & Hibiscus Puree		
<b>Pink Ying/Yang</b>	10	19
Litchi Puree, Raspberry Nectar, Pink Berry		
<b>Petit Abricot</b>	10	19
Apricot, Bergamot & Rosemary Nectar		
<b>Miami Garden</b>	10	19
Mango Nectar, Lime & Verbena		
<b>Virgin Spritz au Martini Vibrante</b>	12	22
Bitter orange, Bergamot, Plants, Soda		
<b>Dauphin Germain au Martini Floreale</b>	12	22
Elderberry Syrup, Chamomile, Soda		
<b>Fresh Pressed Juices and Smoothies</b> 25 cl		
<b>Acid burn</b>		11
Orange, Lemon, Grapefruit		
<b>A.C.E</b>		11
Carrot, Orange, Lemon		
<b>Kicking A**</b>		11
Orange, Kiwi, Ginger, Espelette pepper		
<b>Rise &amp; Shine</b>		11
Apple, Orange, Pineapple, Banana		
<b>Power C</b>		11
Orange, Kiwi, Grapefruit		
<b>Berrylicious</b>		13
Apple, Red Fruits, Banana		
<b>Milk Shakes</b> 40 cl		
Chocolate / Vanilla / Strawberry / Salted Caramel	12	
<b>Funky monkey</b>	15	
Milk, Vanilla Ice Cream, Banana, Chocolate & Caramel Sauce, Whipped Cream		
<b>Me &amp; MOI</b>	15	
Milk, Vanilla Ice Cream, M&M'S, Whipped Cream		
<b>Dans Mon Lit</b>	15	
Milk, Chocolate Ice Cream, Chocolate Sauce, Oreo, Whipped Cream		

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	33 cl	50 cl
<b>Cold drinks</b>		
Coca-Cola / Coca Zero	8	13
Perrier 33cl, Ginger beer <b>BIO UMÁ</b> 33 cl/ Tonic <b>BIO Meneau</b> 25 cl		8
Vittel 25 cl / Vittel Sirop		6/6.5
Iced tea <b>BIO</b> 25 cl Peach / Ginger & Mint / Passion Fruit		7
Evian / Badoit or Celtic Still or Sparkling 50 cl		7
Lemonade Passion/ Lime or Artisanal Lemonade / (with syrup) 33 cl		7/7.5
Water syrup: Grenadine / Strawberry / Peach / Lemon / Orgeat / Mint		5
<b>Fresh Pressed Juices</b> of your choice 25 cl		9
Orange / Lemon (5cl) / Grapefruit		
<b>Mimosa</b> Pressed Orange Juice, Brut Champagne		22
<b>Bloody Mary</b> Tomato Juice, Spices, Eristoff Vodka		19
<b>Artisanal fruit juices</b> 25 cl		8
Mango Nectar		
Pineapple juice <b>BIO</b>		
Raspberry and Strawberry Nectar <b>BIO</b>		
Apricot Nectar <b>BIO</b>		
Kerné apple juice		
Tomato juice		
<b>Our Coffee Cocktails</b>		
Irish Coffee with Jameson		15
Cuban Coffee with Bacardi 4 Añejo		17
French coffee with Cognac De Luze VS		19
French King Coffee with Cognac De Luze XO		45
<b>Hot drinks</b> served until 5 p.m. outside of meals		
Espresso / Decaf / Noisette 4 Double Espresso / Decaf / Noisette		7
Coffee with milk / Hot milk		6
Homemade Chocolate		7
Viennese Coffee / Chocolate (with whipped cream)		8
Cappuccino / Latte Macchiato		8
Ice coffee 25cl		6
Iced Café au lait 25cl		8
Tchai Latte Hot or Cold 8 Matcha Latte		8
Supplement marshmallow, Salted Caramel, M&Ms, Oreo		1
<b>Kusmi Tea</b>		6
<b>Green Tea:</b> China, Mint, Jasmine		
<b>Black Tea:</b> English Breakfast, Earl Grey, Ceylon, Anastasia, St Petersburg		
Pastry or Toast, semi-salted butter & jam		5

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St-Germain Spritz	20cl	40cl
St-Germain elderflower liqueur, Prosecco, sparkling water	16	29
French Kiss	24	
St-Germain elderflower liqueur, Champagne		
St-Germain to Cancun	19	35
St-Germain elderflower liqueur, Patron Silver Tequila, Ginger Beer		

## SPARKLING COCKTAILS!

Bellini en Hommage à Cipriani	12cl	
Peach Puree, Prosecco	19	
ChamCham	24	
Royal Liqueur of Chambord, Champagne		

## SHORT DRINKS

Le Canard Vicieux (Notre Ti-Punch)	7cl	
Bacardi Carta Blanca Rum, Lime, Cane Sugar	11	
Négroni	15	
Bombay Sapphire Gin, Red Martini, Campari		
Manhattan	19	
Bulleit Rye, Red Martini, Angostura		
Santa Teresa Old Fashioned	17	
Santa Teresa 1796, Cane sugar, Angostura		
Jack Sour	15	
Jack Daniel's No 7, Lemon juice, Cane sugar, Angostura		
Gauloise Sour	18	
Gauloise Verte, Lemon juice, Cane sugar		
BeeCaïpi	16	
Leblon Cachaça, Honey, Kiwi		
Royal Sidecar	29	
Cognac De Luze XO, Cointreau, Lemon juice		

## MARTINIS

Pornstar martini	16	
42 Below Vodka, Passion Fruit Puree, vanilla syrup, lime		
Espresso Martini	16	
42 Below Vodka, Coffee Liqueur, Cane Sugar Syrup		
Gin ou Vodka Cucumber Martini	19	
Bombay Sapphire Gin or Gray Goose Vodka, Extra Dry Martini		
Basil Martini	19	
Vodka Grey Goose, Martini Extra Dry		

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## MARGARITAS

Margarita	7cl	
Patron Silver Tequila, Lemon Juice, Cointreau, Salt	19	
Margarita 818	21	
Tequila 818 Reposado, Lemon Juice, Cointreau, Salt		
Margarita Caliente	19	
Cazadores Tequila, Lemon Juice, Jalapeno Pepper, Cointreau, Salt		

## COLADAS & FROZEN COCKTAILS

Frozen Margarita	20cl	40cl
Cazadores Tequila, Jus de Citron, Cointreau, Salt	16	29
Strawberry Daiquiri	16	29
Bacardi Carta Blanca Rum, Lemon Juice, Triple Sec Liqueur, Strawberries		
Pinà Colada	16	29
Bacardi Carta Blanca Rum, Pineapple Juice, Pineapple, Coconut Cream		
Bananalada	16	29
Bacardi Carta Blanca Rum, Pineapple Juice, Banana, Coconut Cream		
Froze All Day	13	23
Eristoff Vodka, Rosé AOP, Strawberry Nectar, Cane sugar syrup		

## TONICS & BITTERS

Sud West	15	25
Bombay Sapphire Premier Cru Gin, Espelette pepper, Organic UMÁ Tonic		
Bombay Tonic	15	25
Bombay Sapphire Gin, Organic UM Tonic		
Fiero or Apérol Spritz	13	23
Martini Fiero or Apérol, Prosecco, Soda, Orange		

## SIGNATURES COCKTAILS

Mojito	15	28
Bacardi Rum, Lime, Fresh Mint, Cane Sugar, Soda		
Raspberry Mojito	17	32
Bacardi Carta Blanca Rum, Raspberry Puree, Mint, Lime, Soda		
Goose Mule	15	28
Gray Goose vodka, Organic Ginger beer UMA, Candied ginger, Lemon Juice		
Florida Litchi	15	28
Eristoff Vodka, Litchi Puree, Raspberry Nectar, Pinkberry		
Petite Délicieuse	15	28
Eristoff Vodka, Strawberry and Guava Nectar, Violet Syrup		
Mint Julep	15	28
Angel Envy, Fresh Mint, Sugar, Angostura		

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## Starters

Small Espinaler Sardines from Spain 80 gr	17
Artisanal Foie Gras and toasts	26
Burratina with Pesto	21
Burratina, Tomatoes, Olive oil, Pesto	
Burratina with Truffle Carpaccio	25
Burratina, Tomatoes, Olive Oil, Truffle Flavored Oil and Carpaccio	
Classic Beef Carpaccio	21
Beef, Capers, Olive oil and lemon, Arugula, Parmesan	
Italian Beef Carpaccio	23
Beef, Pesto, Buffalo Mozzarella, Arugula, Parmesan	
Serrano ham matured 20 months 100 gr	15
Jamon Bellota 100% Iberico 100g	59
Board of Charcuterie and/or Cheese or Mezze	
Assortment according to availability	Per pers 19 For 2 36 For 4 69

Burrata for 2 with Pesto	39
Burrata, Tomatoes, Olive oil, Pesto	
Burrata for 2 with Truffle Carpaccio	49
Burrata, Tomatoes, Olive Oil, Truffle Flavored Oil and Carpaccio	

**Dishes** choice of side dish: roasted potatoes, salad or green beans

Chicken BLTC burger	22
Crispy chicken fillet, Bacon, Salad, Tomato, Melted Cheddar	
Daffy Duck Burger	24
Shredded Duck Confit, Salad, Tomato, BBQ Sauce, Melted Cheddar	
Prepared Charolais Beef Tartare <sup>180g</sup>	23
Beef, Capers, Onions, Pickles, Egg, Homemade sauce	
Beef Tartare prepared Italian style	25
Beef, Mozzarella, Pesto, Tomatoes, Onions	
Tuna tataki with sesame	26

## Salads

Caesar style salad	19	With crispy chicken	24
Salad, Parmesan, Homemade croutons, Homemade sauce			
Cobb Salad			
Salad, Egg, Bacon, Avocado, Tomatoes, Blue cheese, Blue cheese sauce	23		
Niçoise Style Salad	19	With tuna tataki	24
Salad, Egg, Green Beans, Tomatoes, Peppers, Vinaigrette			
Greek salad			19
Salad, Feta, Cucumber, Tomatoes, Peppers, Red onions, Olives			

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## Special Savory Crêpes

With **ORGANIC** Eggs and Flour from the Moulin de l'Écluse in Pont L'Abbé in Brittany

Galade Norvégienne	24
Buckwheat crêpe, Cucumber Tartare, Smoked salmon, Salad	
Galade Italienne	21
Buckwheat crêpe, Buffalo mozzarella, Arugula, Pesto, Cherry tomatoes	
Galade Italienne Truffle	24
Truffle flavored oil	

## Classic Savory Crêpes

With **ORGANIC** Eggs and Flour from the Moulin de l'Écluse in Pont L'Abbé in Brittany

Complète	17
White ham, Emmental, <b>ORGANIC</b> Egg	
Biquette	19
Emmental, Goat cheese, Dried Figs, Honey, Nuts	
3 Fromages	18
Goat cheese, Comté, Emmental	
Franc-Comtoise	20
Morteau Sausage, Comté, Potatoes, Old-Fashioned Mustard Cream	

## Sandwiches

Hot Dog with brioche bread	11
Beef sausage, Cabbage pickles, Mango curry sauce, Onions	
Pollo Loco Tacos served by 2	14
Crispy chicken, Pico di Gallo, Avocado, Spicy mayo	
Tuna Tacos served by 2	18
Tuna, Pico di Gallo, Avocado, Spicy Mayo	
Andalou	19
Serrano ham, Comté cheese, Salad, Espelette pepper mayo	
Norvégien	21
Smoked Salmon, Cucumber Tartare, Salad	

**Sides** served only as an accompaniment to a meal

Oven-Roasted Potatoes	6
Oven roasted potatoes with Truffle flavored oil	8
Cheddar and Bacon Oven Roasted Potatoes	10
Small seasonal salad	6
Green beans	7

ADD ON: Tuna tataki €7, Chicken €5, Pulled duck €9, Serrano ham €5, Smoked salmon €9, White ham €4, Bacon €4, Avocado 4€, Tomatoes 2€, Goat cheese with figs, honey and walnuts 5€, Comté 2€, Emmental 2€, Mozzarella €3, Parmesan €4, Blue cheese €4, Cheddar €3, Feta €4, Olives €2, Sauces and condiments €1

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## Desserts

Vanilla Bean Crème Brûlée	12
Chocolate Fondant, Vanilla Ice Cream (Maison Girotti)	12
French Brioche, Salted Caramel, Vanilla Ice Cream (Maison Girotti)	13
Kouign Amann from Larnicol MOF, Caramel Ice Cream	17
Kouign Amann with apples from Larnicol MOF,	
Apple Sorbet, Flambé with Calvados	22
Café Gourmand	15



## Ice Cream Sundaes from La maison Girotti

Banana Split	17
Banana, Vanilla Ice Cream, Chocolate and Strawberry Sorbet, Whipped Cream	
Chocolat liègeois	15
Vanilla Ice Cream, Chocolate Sorbet, Chocolate Sauce, Whipped Cream	
Café liègeois	15
Vanilla ice cream, Coffee ice cream, Espresso, Whipped cream	
Coupe SXM	18
Coconut Ice Cream, Pineapple, Old Rum, Whipped Cream	
Colonel	18
Lemon Sorbet, Vodka Grey Goose	
Prisonnière	21
Pear Sorbet, Ogier Prisoner Pear Liqueur	
Péché Mignon	17
Vanilla Ice Cream, Peach Sorbet, Raspberry Coulis, Whipped Cream	

<b>Ice Cream</b>	<b>2 scoops</b>	<b>9</b>	<b>3 scoops</b>	<b>13</b>
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Ice Creams : Madagascar Vanilla, Coffee, Pistachio, Caramel, Coconut	
Sorbets : Chocolate, Strawberry, Lemon, Mango, Pear, Peach	
Toppings	2 € Each
Salted Butter Caramel, Artisanal Jam, Oreo, M&M'S, Marshmallow	
Homemade Chocolate Sauce, Nutella, Almonds, Honey, Whipped Cream or other	€3

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## Crêpes

With <b>ORGANIC</b> Eggs and Flour from the Moulin de l'Écluse in Pont L'Abbé in Brittany	
Butter-Sugar	7
<b>ORGANIC</b> Sugar and Salted Butter	
Butter-Sugar Muscovado Brut	8
Artisanal Jam	8
Fig, Strawberry, Vine Peach, Apricot, Raspberry	
Honey	8
Thousand Flower Honey	
BSC	8
Salted butter, <b>ORGANIC</b> Sugar, Squeezed Lemon	
Chocolat	9
Homemade Chocolate Sauce	
Nutella	8
Casse Noisettes	9
Lot hazelnut spread without palm oil	
K-ramel	9
Salted Butter Caramel Crêpe	
Mont Blanc	9
Chestnut cream	
Choco Coco	10
Homemade Chocolate Sauce, Grated Coconut	
Banana Chocolate or Nutella	11
Banana and Homemade Chocolate sauce or Nutella	
Spéculoos	12
Speculoos cream, Whipped cream, Speculoos Crumble	
Canadienne	12
Maple Syrup, Pecans, Whipped Cream	
Grand-Marnier	13
Flambée with Grand-Marnier Cordon Rouge & <b>ORGANIC</b> Sugar	
Toppings	2€ Each
Salted Butter Caramel, Artisanal Jam, Oreo, M&M'S, Chamallow	
Homemade Chocolate Sauce, Nutella, Almonds, Honey, Whipped Cream	€3
Ice cream and Sorbet supplement	5€/Scoop
Ice Creams : Madagascar Vanilla, Coffee, Pistachio, Caramel, Coconut	
Sorbets : Chocolate, Strawberry, Lemon, Mango, Pear, Peach	

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## Kerné Brut Cider

Bolée 25cl : 7 / Pichet 50cl : 13 / BT 75cl : 19

### Draft beers

Gallia Blonde 5,8° / Monaco / Variegated	25cl : 7	50cl : 12
PICON supplement 2cl		2
Gallia nouveau western IPA 6°	25cl : 8	50cl : 14
Gallia Weizz et versa 3.8°	25cl : 8	50cl : 14

### Wines by the glass

#### Rosé Wines by the Glass

	12.5 cl	25 cl
Marinière IGP Pays d'Oc Grenache gris	9	16
Château Roubine, Réserve 2023	12	20

#### White Wines by the Glass

Héritage du Conseiller Chardonnay Vin de France Bouchard & Fils	9	16
AOC Quincy, Dom. Paepegaey 2022	12	20
Chablis, AOC Dom Gautherin & Fils 2022	14	24

#### Red Wines by the Glass

Héritage du Conseiller Pinot Noir Vin de France Bouchard & Fils	9	16
AOC Saint Amour Rémi Benon - 2021	9	16
Vin de France Le Rouge Éclairé Château Massereau 2022	12	20

#### Dessert Wines

AOC Barsac Sauternes 2005 "Le M" Massereau (Liquoreux)	6 cl	12 cl
	29	55

#### Sparkling Wines by the Glass

	10 cl	20 cl
Champagne Millot Blanc de Blanc	19	36
Champagne Jeeper 1er Cru Brut	22	42
Champagne Jeeper Brut Rosé	29	55
Champagne Jeeper Grand Blanc de Blanc extra brut	39	75
Prosecco	10	19

### Tapas

#### Auvergne sausage Piece OF YOUR CHOICE

Depending on arrival: Hazelnuts, Porcini mushrooms, Smoked, Wild boar, Plain, Pepper	10
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#### Zubia house pâté OF YOUR CHOICE

Duck with porcini mushrooms 100g, Poultry 135g	12
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Campagne Espelette Pepper 120g, Basque Truffle Pâté 135g

#### Ederki Green Olives from the Pays Basque 130 gr YOUR CHOICE

Lemon, Peppers, Espelette Pepper, Dried Tomatoes & Bacon, Tomatoes & Basil	7
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#### Selection of Spreadable 90 gr OF YOUR CHOICE

Green or black tapenade, Artichokes Truffle, Eggplant Caviar, Dried Tomatoes and Basil,	12
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Dried Tomatoes, Peppers and Chorizo

<b>Chips from Madrid:</b>	5
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Salt, Vinegar, Truffle, Hot Peppers, Paprika, Salt & Peppers

## Liquors Du Dauphin

4CL 4CL

### TEQUILA

Cazadores blanco	14	COGNAC FANNY FOUGERAT	
Casa Dragones Anejo	79	XO Le Cèdre Blanc	14
Casa Dragones Joven	89	VSOP Petite Cigue	18
818 Blanco	19	XO Iris Poivré	27
818 Reposado	24	Très vieux Fins Bois	50
818 Anejo	30	COGNAC De Luze	
818 Extra Anejo	45	VSOP Fine Champagne	15
Don Julio Reposado	20	XO Fine Champagne	55

### VODKA

Comète 1811	35	RHUM COMPAGNIE DES INDES	
Crystal Head	15	Jamaica 5 ans Navy Strenght	14
42 below	12	Jamaica 5 ans	13
Grey Goose	16	Blend Latino 5 ans	12
Eristoff	12	Caraïbes	11

### WHISKYS

THE ULTIMATE Single Malt:		West Indies 8ans	14
Islay CAOL ILA 2012	25	RHUM	
Highland ARDMORE 2009	25	Bacardi Carta Blanca	12
Speyside INCHGOWER 2008	20	Bacardi Carta Oro	14
Islay BUNNAHABHAIN		Bacardi 4 anejo	18
STAOISHA 2013	25	Santa Teresa 1796	20
Highland GLENCADAM 2011	22	GAULOISE	
Speyside MORTLACH 2008	25	Jaune	14

### GLENTURRET

10 ans	19	Verte	16
12 ans	24	Jaune 3 ans	18
15 ans	37	Verte 3 ans	20

### OTHER WHISKEYS

Jack Daniel's	12	Nectar des Druides	30
Gentleman Jack	14	CALVADOS Château Du Breuil:	
Single Barrel Jack	17	8 ans Réserve du Château	16
Bulleit Frontier Whiskey	14	20 ans Réserve des Seigneurs	25
Bulleit Rye	16		
Macallan 12 ans	25		
Yamazaki Single Malt	25		

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## Liquors Du Dauphin

	4CL
BENEDICTINE	
DOM	16
B&B	20
Single Cask	25
1888	35

GIN	
Bombay	12
Bombay Sapphire	14
Hendrick's	15
Monkey 47	15
Melifera	15
Melifera Corsa	15

## Other Liquors

Vieille Prune Moutard	17
Poire Prisonière	21
Ricard	(2cl ) 7
Get 27	9
Amaretto Disaronno	9
Jägermeister	9

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